

**HEREFORD HOUSE RESTAURANT GROUP
STANDARD RECIPE**

ITEM: BLUE CRAB & CORN BISQUE	INDEX: SOUPS
YIELD: 2.5 quarts (serves 6-8)	DATE ISSUED: 1 JUNE 2003
PREP TIME: 1 HOUR 15 MINUTES	DATE REVISED: 11/12/05
SHELF LIFE: 7 DAYS	CONCEPT: PIERPONT'S

	INGREDIENT	PREPARATION	AMOUNT	MEASURE	COST
1	BUTTER	NA	1	POUND	
2	ONION	CHOPPED	1	EACH	
3	CARROTS	CHOPPED	0.5	CUP	
4	CELERY	CHOPPED	0.5	CUP	
5	GARLIC	CHOPPED	2	TSP.	
6	FLOUR	NA	12	oz	
7	WHITE WINE	NA	1	cup	
8	SHERRY	NA	0.5	cup	
9	TOMATO PASTE	NA	2	tbsp	
10	CRAB BASE	NA	0.25	CUP	
11	WATER	NA	1	qt	
11	HEAVY CREAM	NA	1	qt	
12	OLD BAY	NA	1	TSP.	
13	SUGAR	NA	1	TSP.	
14	PAPRIKA	NA	1	TSP.	
15	SALT, KOSHER	NA	1	TSP.	
16	PEPPER, WHITE	NA	0.5	TSP.	
17	CORN COBS	NA	4	EACH	

METHOD

BATCH:

- 1 SWEAT THE ONION, CELERY, CARROT AND GARLIC 1/4 THE BUTTER UNTIL TENDER. ADD THE WHITE WINE AND SHERRY AND REDUCE BY HALF.
- 2 SHUCK THE UNCOOKED CORN INTO A BOWL. ADD THE KERNELS AND THE COBS TO THE POT
- 3 ADD WATER AND BASE AND COOK AT A SIMMER FOR 20 MINUTES. REMOVE COBS AND ADD CREAM.
- 4 BURR MIX THE CREAM UNTIL MIREPOIX IS WELL INCORPORATED AND MIXTURE IS SMOOTH. ADD REMAINING SPICES.
- 5 BRING THE MIXTURE TO A BOIL. CREATE A ROUX FROM THE REMAINING BUTTER AND FLOUR. ROUX THE MIXTURE. BRING MIXTURE TO A BOIL AGAIN, KEEPING AT A BOIL FOR 5 MINUTES.
- 6 MAY REFRIGERATE FOR UP TO ONE WEEK. MAY FREEZE FOR UP TO 2 MONTHS.